Bombay comfort food

Our Menus

Select a Café to explore their specials:

All Cafés

ALL DAY BREAKFAST DRINKS PUDDINGS GROUP FEAST CHRISTMAS FEAST

All Day

Served from 12pm daily.
View allergens.

Eat your way through Bombay: delicious lunches and fancy salads, street-side bites, fine snackery or a full-on fiery feast.

Make a reservation

Group bookings

DIETARY FILTERS

AT LUNCH, AND LATER

Satisfyingly agreeable dishes for lunch, or perhaps part of a feast to share at supper-time.

DISHOOM FANCY CHICKEN SALAD 14.90

Malai chicken, leafy greens, sprouted beans, bulgur wheat, vegetable fiddlesticks, toasty coconut, and tarty curry-leaf dressing. Brimming with zing.

CHOLE PURI HALWA 15.30

Where to start? Chole (chickpeas), halwa (sweet semolina), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. (V)

CHILLI BROCCOLI SALAD 14.50

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (Ve, V)

PANEER ROOMALI ROLL 12.20

Delicate handkerchief roll crisped and filled with grilled paneer, onion, peppers and green leaves. Mint chutney on the side. (V)

CHICKEN KATHI ROLL 12.40

Flaky paratha with a fine omelette layer, wrapped all-about an abundance of chicken tikka, fresh kachumber and zingy green chutney. A most-popular street food in Kolkata. Pleasingly sating.

VADA PAU 6.90

Much loved, humble, unifying Bombay street staple. Hot potato vada, crunchy titbits and chutneys, tucked inside a soft home-made bun. Sprinkle the red spicy masala to taste. (V, S)

BUN MASKA CHAI 5.50

The Irani café classic. Soft bun with butter inside, to be dipped happily into the hot chai. (V)

SNACK

CHOTE PAPAD WITH MANGO CHUTNEY 4.90

Poppadoms torn, then fried 'til crisp. Flecked with green chilli. Best dipped into home-made chutney, rich with two kinds of mango. Marries nicely with drinks. (Ve, V)

SMALL PLATES

NEW KEEMA PAU 10.70

Perked-up Irani café classic: earthy, aromatic minced lamb, studded with peas, distinguished with subtle dill and warming lindi pepper. Arrayed with slices of toasted, buttered pau. Buy this now and convince yourself. (S)

CHILLI CHICKEN 10.70

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S)

VEGETABLE SAMOSAS 7.50

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Tamarind chutney for dipping. (Ve, V)

LAMB SAMOSAS 8.20

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices.

OKRA FRIES 7.50

Fine lady's fingers for the fingers. (Ve, V)

CHILLI CHEESE TOAST 7.20

A nostalgia for Bombayites. Green chillies, capsicum and garlic in Cheddar melt on white sliced loaf. (V, S)

FISH AMRITSARI 10.50

Strips of fish in deliciously crispy batter, herbed with carom seeds. Dip happily in the fresh green chutney. This Punjabi delight goes swimmingly with a drink!

UP-TO-DATE PAU BHAJI 8.40

An old-time favourite with lovely new qualities, pre-eminently nicer than any you have sampled before. Buttery-spicy, mashed vegetables and home-made buns on a Chowpatty tray. No food is more Bombay. (V)

DISHOOM HOUSE CHAAT 10.20

Warm-cold, sweet-tangy, moreish. Golden-fried sweet potato covered with cool yoghurt, pomegranate, beetroot, radish and carrot. Tamarind drizzle and green chutney lift it nicely. (V)

BHEL 7.80

Cold and crunchy, light and lovely. Puffed rice, peanuts and Bombay Mix tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (Ve, V)

GRILLS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

MURGH MALAI 14.50

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Slightly pink when fully cooked.

CHARRED LAMB CHOPS 19.90

Two chops of generous proportions lie overnight in raw papaya, yoghurt and humble spices. Blackened on the grill and finished with a thrilling Kashmiri chilli sauce. A speciality of new standing.

DISHOOM CHICKEN TIKKA 14.50

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger, turmeric, garlic and green chilli. (S)

MASALA PRAWNS 17.70

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle.

SHEEKH KABAB 14.50

Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S)

MAKHMALI PANEER 13.90

Such simplicity. Pillows of paneer, marinated, charred and spiced gently. A flourish of fried cashews and pomegranate. Makhmali means velvety. (V)

GUNPOWDER POTATOES 9.90

The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V)

TANDOORI CHAAT 11.20

Ignite your senses! A tangy tumble of pineapple, sweet potato and Padrón peppers, charred and spiced with bright vigour. Tossed in Jaadu Masala and lime. Insist on having. (V)

HOUSE BLACK DAAL 10.90

A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V)

CHICKEN RUBY 18.50

Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour.

GOAN MONKFISH CURRY 19.50

Choicest monkfish simmered in creamy coconut, tamarind, tomatoes and kokum. Strewn with fragrant curry leaves. Most popular for its sublime balance of aromas. Think quality!

MUTTON PEPPER FRY 19.50

Finest mutton marinated in red chilli, ginger and garlic, then cooked with black peppercorns and whole spices. Robust, spicy and tender. (S)

MATTAR PANEER 17.20

A steadfast, humble and delicious vegetarian curry, beloved of Bombay families. (V)

BIRYANI

Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the old Bombay Café. A pot is to be shared, or kept as spicy contentment all for oneself.

CHICKEN BERRY BRITANNIA 18.20

Tempting and flavourful pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi style. An homage to Britannia's Chicken Berry Pulao, with cranberries.

AWADHI JACKFRUIT BIRYANI 17.70

Sturdy, savoury jackfruit and delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas. (V)

VEG. SIDE DISHES

First-class greens and other delectables.

CHILLI BROCCOLI SALAD (HALF PORTION) 8.20

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (Ve, V)

GRILLED GREENS 7.20

Grilled mangetout and Tenderstem broccoli with lively Bengali mustard dressing. Greens for choosing – not refusing! (Ve, V)

CHILLI BUTTER-BHUTTA 6.20

Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty style. (V)

KACHUMBER 6.20

A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair. (V)

WARM AUBERGINE CHUTNEY 3.90

A rare embellishment of sweet and sour and spice. “Very chatpata” (or lip-smacking), says Chef, “not ordinary.” A little goes a long way. (Ve, V)

RAITA 5.20

Delicate minty yoghurt, cool as a cucumber. (V)

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN 4.90

Freshly baked in the tandoor. (V)

GARLIC NAAN 5.20

With minced garlic and coriander sprinkle. (V)

CHEESE NAAN 6.20

Cheddar is melted inside. (V)

MASALA PARATHA 5.40

Wholewheat flaky-buttery bread. Fresh from the tandoor, with chaat masala and dried mint. (V)

ROOMALI ROTI 4.90

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (Ve, V)

TANDOORI ROTI 4.90

Wholewheat bread, delicately charred from the tandoor. (V)

STEAMED BASMATI RICE 4.90

It means “the fragrant one”. (Ve, V)

Food will be dishoomed to your table as it is prepared.

(S) Spicy (V) Suitable for vegetarians (Ve) Suitable for vegans.

Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

If you have any food allergies or dietary requirements please let us know. Dishes suitable for vegan diets and gluten and dairy-intolerances are available.

An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)

"From Bombay with Love"

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